

Restaurant Information Session 2

Newton Free Library

330 Homer St.

Druker Auditorium

3:00-4:30pm

Summary Notes

Attendance:

Approximately 23 people in attendance.

PowerPoint presentation from Linda Walsh, Interim Commissioner

- Adjustments made to the inspection form (COS- Corrected on site violations)
- Continuing food safety trainings
- Grades received so far
- Final decision about what the grade placard looks like
- Ongoing efforts
 - Public education
 - GIS map
 - ONE announced inspections for the first “go-around”.

* This PowerPoint is available on our website www.newtonma.gov/restaurants

Audience Feedback

- Spanish training needs to be on M, Tu, or W from 2-4pm
- Training times from 2-4 pm on Mon or Tues work best
- 2 restaurants (OHara’s and Dunn Gearhin) staff are working together to share information
- There is an economic impact for restaurants. Mayor should know that this could cause major business interruption
- Good grades are easier to achieve for level 2 and 3 restaurants
- Do we have to post grade in restaurant if we are planning to post on GIS map
- Inspections during busy times are very disruptive
- Sending more than one inspector is disruptive and can cause patrons to wonder if something is wrong
- Trainings should be offered on site
- Could restaurants do their own inspections

- Restaurants requesting a blank inspection form (directed to visit website www.newtonma.gov/restaurants)
- Question asked about restaurants getting a lower grade from more minor violations as opposed to a better grade from a couple large violations
 - Grading matrix and point designation explained- directed to visit www.newtonma.gov/restaurants to see the matrix

Inspector's feedback

- If you change anything in your restaurant (equipment, renovation) call, submit the plan or specs for equipment BEFORE you buy
- Economic impact will be favorable in Newton. An informed public wants to eat at a restaurant that get good food grades
- Food grading systems directly impact the health of the public. There is a direct correlation to a decrease in food borne illness in cities that have implemented a grading system
- Restaurants can still be closed due to an imminent health hazard ex, no water
- Managers should follow along with the inspector during the inspection